CLAIMS

We I claim:

1. A method for freezing a meat product in a cooled brine, comprising the steps of

a) placing a meat product on a presentation board, wherein said presentation board comprises two opposite surfaces and a hole at the center of said presentation board to facilitate the heat transfer between said meat product and said cooled brine, said hole being substantially covered by a heat conducting foil placed on a surface of said presentation board;

b) introducing said presentation board together with said meat product into a bag;

c) vacuum sealing said bag after said meat product and said presentation board is introduced into said bag;

d) immersing said sealed bag into said cooled brine for freezing said meat products.

2. The method of claim 1, further comprises a second foil placed on the other surface of said presentation board, said second heat conducting foil also covering said hole.

3. The method of claim 2, wherein said presentation board further comprises at least a reinforcement member crossing said hole of said presentation board.

4. The method of claim 2, wherein said meat product is fish.

5. The method of claim 4, wherein said fish is sliced salmon.

6. The method of claim 1, wherein said meat product are frozen in said cooled brine containing at least about 0.005% by weight of a cruciferous oil.

7. The method of claim 6, wherein said cooled brine contains from about 0.005% to about 0.018% by weight of said cruciferous oil.

8. The method of claim 6, wherein said cruciferous oil is rapeseed oil.

9. The method of claim 6, wherein the temperature of said cooled brine is between about -22° and -46° F.

10. The method of claim 9, wherein the temperature of said cooled brine is between about -37° and -41° F.

11. A method for freezing a meat product in a cooled brine, comprising the steps of

a) placing a meat product on a presentation board, wherein said presentation board comprises multiple holes to facilitate heat transfer between the meat product and said cooling brine;

b) introducing said presentation board together with said meat product into a bag;

c) vacuum sealing said bag after said meat product and said presentation board is introduced into said bag;

d) immersing said sealed bag into said cooled brine for freezing said meat products.

12. The method of claim 11, wherein said meat product is fish.

13. The method of claim 12, wherein said fish is sliced salmon.

14. The method of claim 11, wherein said meat product are frozen in said cooled brine containing at least about 0.005% by weight of a cruciferous oil.

15. The method of claim 14, wherein said cooled brine contains from about 0.005% to about 0.018% by weight of said cruciferous oil.

16. The method of claim 14, wherein said cruciferous oil is rapeseed oil.

17. The method of claim 14, wherein the temperature of said cooled brine is between about -22° and -46° F.

18. The method of claim 17, wherein the temperature of said cooled brine is between about -37° and -41° F.

19. A method for freezing a meat product in a cooled brine, comprising the steps of

a) placing a meat product on a presentation board, wherein said presentation board is made in the form of a mesh;

b) introducing said presentation board together with said meat product into a bag;

c) vacuum sealing said bag after said meat product and said presentation board is introduced into said bag;

d) immersing said sealed bag into said cooled brine for freezing said meat product.

20. The method of claim 19, wherein said meat product is fish.

21. The method of claim 20, wherein said fish is sliced salmon.

22. The method of claim 19, wherein said meat product are frozen in said cooled brine containing at least about 0.005% by weight of a cruciferous oil.

23. The method of claim 22, wherein said cooled brine contains from about 0.005% to about 0.018% by weight of said cruciferous oil.

24. The method of claim 22, wherein said cruciferous oil is rapeseed oil.

25. The method of claim 22 wherein the temperature of said cooled brine is between about -22° and -46° F.

26. The method of claim 25, wherein the temperature of said cooled brine is between about -37° and -41° F.

27. A method for freezing a meat product in a cooled brine, comprising the steps of

a) placing a meat product on a presentation board, wherein said presentation board is made in the form and shape of a logo;

b) introducing said presentation board together with said meat product into a bag;

c) vacuum sealing said bag after said meat product and said presentation board is introduced into said bag;

d) immersing said sealed bag into said cooled brine for freezing said meat product.

28. The method of claim 27, wherein said meat product is fish.

29. The method of claim 28, wherein said fish is sliced salmon.

30. The method of claim 27, wherein said meat product are frozen in said cooled brine containing at least about 0.005% by weight of a cruciferous oil.

31. The method of claim 30, wherein said cooled brine contains from about 0.005% to about 0.018% by weight of said cruciferous oil.

32. The method of claim 30, wherein said cruciferous oil is rapeseed oil.

33. The method of claim 30 wherein the temperature of said cooled brine is between about -22° and -46° F.

34. The method of claim 33, wherein the temperature of said cooled brine is between about -37° and -41° F.

35. The method of claim 27, wherein said presentation board is made in the form and shape of a TruFresh® logo of Figure 9.